

be**Safe**: Prevent Fires

Maintain Fryers to Prevent Fires

- ◆ Regularly perform daily, weekly, and monthly cleaning procedures
- ◆ Calibrate settings as recommended by manufacturer
- ◆ Perform deep cleaning and verify high limit controls as recommended by manufacturer
- ◆ Both Frymaster & Henny Penny recommend annual inspections of your fryers by a factory authorized service technician
- ◆ Reference Planned Maintenance (PM) cards for additional information on how to keep your fryers operating as safe as possible

